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# LIOCO

Chardonnay Carneros  
2009

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## TECH SHEET

### AROMA

crushed stone, lime rind, lemon-honey

### FLAVOR

lemon curd, salt caramel, white smoke

### FOOD PAIRINGS

dungeness w/ ginger sauce, duck confit salad

### VINIFICATION

15 tons handpicked on sept 24. intensive hand-sorting performed. whole cluster pressed. cold fermented in stainless steel tanks (**no oak**) using a wild yeast. naturally occurring malolactic fermentation. 6-month fine lees contact.

### SITE

a true marine climate, situated 10 miles from san pablo bay to the south east of sonoma. a 1980's planting of chardonnay clone 4 in "haire series" soils-- a sandy loam transitioning to sandy clay subsoil. these shallow, low moisture soils stress the vines which shoot their roots deep into the clay in search of water. vineyard well tended to by the ricci family.

### NOTES

picking green fruit. this is what our trusted vineyard manager warned us we were contemplating. true, it was only five days ago that the sparkling wine houses were harvesting fruit, and no one in their right mind with intentions of making still wine was close to picking their fruit. but there we were-walking through the vineyard tasting clusters for flavor, and all of us liked what we tasted. we remembered the wine we made in this vineyard in 2008-a wine we all liked but felt trended a bit too far toward the tropical fruit realm. we knew that an earlier harvest date would mitigate some of this tropical fruit, and so with our hands sticky with grape skins and our bellies singed from the acidic grape juice, we elected to call the pick. the grower dale ricci raised an eyebrow and reminded us the sugars were a mere 22.5 degrees brix (most in this area pick at about 25 brix). we assured him we were willing to take responsibility. what resulted, 21 days later in the cellar, was a moment of reckoning as we stood there next to the dry chardonnay from this vineyard. a chardonnay none too shy on fruit, but bristling with acidity and complicated by a tight bead of quartz mineral. lesson learned: one man's "green" is another man's "golden."

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### DETAILS

vineyard(s): n/a  
appellation: carneros  
county: sonoma  
winemaker: kevin kelley  
production: 800 cases  
ph: 3.91  
brix: 22.7  
total acidity: 4.81 g/l  
residual sugar: 0.03 g/l  
alcohol: 13.4%  
yeast: wild  
yield: 3 t/acre  
clones: 4  
harvest dates: 9/24/2008  
bottling date: 04/23/2009

